



Retail Food Establishment Inspection Report

Floyd County Health Department
Telephone: 812-948-4726

X1060

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name Israel's Delicias De Mexico			Telephone Number	Date of Inspection (mm/dd/yr) 3/2/20	PERMIT # 19-152
Establishment Address (number and street, city, state, zip code)					
Owner Israel Landin			Purpose: 1. Routine 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP <u>Other (list)</u> walkthrough	Follow-up YES	Release Date 10 days
Owner's Address				Summary of Violations: C NC R	
Person in Charge Israel Landin				Menu Type (See back of page) 1 2 3 4 X 5	
Responsible Person's E-mail					
Certified Food Manager Israel Landin					
<ul style="list-style-type: none">• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"					
Section#	C/NC	R	Narrative		To Be Corrected By
			Observed establishment in early stages of build-out		
			Discussed plan review (3/00) and pre-up with owner		
			FOH "bar" area will need nonabsorbent flooring - discussed removing carpet and painting concrete underneath		
			FCHD will review handsink guidelines for FOH "drink service area" (draft beer, pouring wine, bottles/cans)		
			FCHD will be available for further consultation		
Received by (name and title printed):			Inspected by (name and title printed):		
			A.J. Ingram (EHS)		
Received by (signature):			Inspected by (signature):		
			aj		
cc:		cc:		cc:	

MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.